

AMENDMENTS TO THE CLAIMS

1. **(Currently amended)** A method of reducing taint, skatole content, androstenone content, ~~maledou~~, malodor, or the amount of infections in the gastrointestinal tract, or for improving the sensory characteristics of meat of an animal; ~~comprising~~ comprising:

feeding said animal the ~~processed~~ dried chicory root product of claim 44;

~~wherein said processed chicory product is selected from the group consisting of:~~

~~a silage product,~~

~~a fermented product,~~

~~a heated product,~~

~~a dried product,~~

~~an extract,~~

~~further and~~ wherein said ~~processed~~ dried chicory root product is fed to said animal at least one day prior to slaughtering said animal.

2. **(Currently amended)** The method of claim 1, wherein the ~~processed~~ dried chicory product is fed to the animal for at least two days.

3. **(Currently amended)** The method of claim 1, wherein the ~~processed~~ dried chicory product is fed to the animal ~~substantially~~ until slaughter.

4.-5. **(Cancelled)**

6. **(Currently amended)** The method of claim 1, wherein the ~~processed~~ dried chicory product comprises ~~[[a]]~~ at least 2.5 % on a daily energy basis of the ration of the animal.

7.-14. **(Cancelled)**

15. **(Previously presented)** The method of claim 1, wherein the species of Chicory is *Cichorium intybus* L.

16.-20. **(Cancelled)**

21. **(Previously presented)** The method of claim 1, wherein the skatole content of blood and/or backfat is reduced to below the human sensory threshold.

22.-23. **(Cancelled)**

24. **(Previously presented)** The method of claim 1, wherein the androstenone content in meat and/or fat is reduced to below the human sensory threshold.

25.-37. **(Cancelled)**

38. **(Previously presented)** The method of claim 1, wherein the infections are infections with parasites.

39.-42. **(Cancelled)**

43. **(Currently amended)** A method for preparing the ~~processed~~ dried chicory food chicory product of claim 44, ~~comprising~~ comprising:

providing chicory roots, and

~~processing said chicory roots by at least one method selected from the group of ensiling, fermenting, heating, drying and extracting, said chicory roots at a temperature such that the material temperature of the chicory is less than 80°C, to obtain the processed chicory product.~~

44. **(Currently amended)** A ~~processed~~ dried chicory root product, comprising: ~~components from chicory roots, where said components comprise~~ at least inulin, and at least one low molecular sugar[[s]] and at least one secondary metabolite,

~~wherein said processed chicory product is selected from the group consisting of~~

~~a silage product,~~

~~a fermented product,~~

~~a heated product,~~

~~a dried product, and~~

~~an extract.~~

45.-53. **(Cancelled)**

54. **(Currently amended)** The product of claim[[44]] 52, wherein said product has a water content below 10%.

55. **(Previously presented)** The product of claim 44, wherein said at least one low molecular sugar is selected from the group consisting of glucose, fructose, sucrose, maltose, maltotriose, maltotetraose, and fructan.

56. **(Previously presented)** The product of claim 44, wherein said at least one secondary metabolite is selected from the group consisting of terpenes, phytosterols, polyamines, coumarins and flavonoids.

57. **(Previously presented)** The product of claim 44, wherein said at least one secondary metabolite is selected from the group consisting of Sesquiterpene lactones, Phytosterols, Coumarines, Flavonoids, Anthocyanins, Caffeic acid derivatives, and Polyamines.

58. **(Previously presented)** The product of claim 57, wherein said Sesquiterpene lactones are selected from the group consisting of 8-Deoxylactucin, crepidiaside, lactucin, lactupicrin, crepidraside, 11- β -13-dihydrolactucin, picriside, sonchuside A, sonchuside C, cichoriolide A, cichoriosides A, cichorioside B and cichorioside C.

59. **(Previously presented)** The product of claim 57, wherein said Phytosterols are selected from the group consisting of Sitosterol, stigmasterol, and campersterol.

60. **(Previously presented)** The product of claim 57, wherein said Coumarines are selected from the group consisting of Esculetin, esculin, cichoriin-6'-p-hydroxyphenyl acetate and cichoriin.

61. **(Previously presented)** The product of claim 57, wherein said Flavonoids are selected from the group consisting of Luteolin 7-glucuronide, quercetin 3-galactoside, quercetin 3-glucuronide, kaempferol 3-glucoside, kaempferol 3-glucuronide, and isorhamnetin 3-glucuronide.

62. **(Previously presented)** The product of claim 57, wherein said Anthocyanins are selected from the group consisting of Cyanidin 3-O- β -(6-o-malonyl)-D-glucopyranoside and delphinidin derivatives.

63. **(Previously presented)** The product of claim 57, wherein said Caffeic acid derivatives are selected from the group consisting of Caffeic acid, chicoric acid, and chlorogenic acid.

64. **(Previously presented)** The product of claim 57, wherein said Polyamines are selected from the group consisting of Putrescine, spermidine, and spermine.